

Carrot Soup

Ingredients

1/4 cup butter or oil
1/2 cup onion, chopped
2 cups carrots, thinly sliced
1/4 cup long grained rice, uncooked
3 cups chicken stock
1/2 tsp. Salt
1 tsp. Curry powder
2 cups milk

Directions

In med. Saucepan, sauté onions in butter or oil until translucent. Add carrots and rice. Toss until well coated. Add curry and chicken stock. Simmer until carrots are tender and rice is cooked. Add salt. Puree, fine or coarse. Return to pan, add milk and heat gently. Do not boil. Serves 6.

I do not use milk, but always use more vegetable and or chicken stock.

Recipe from "Fare for Friends"